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U. S. DEPARTMENT OF AGRICULTURE  
Production & Marketing Administration

511-513 U. S. Court House  
Phone 2-1365

Fort Worth 2, Texas  
October 11, 1945

USDA FOOD BULLETIN

"The colorful products of autumn are now especially featured on the fruit and vegetable markets of this area," says Ralph Risser, federal food reporter. Red and golden apples, grapes of various hues, bright yellow pumpkins, crisp succulent celery, and a variety of melons are on display. For special health protection to meet fall weather conditons, wise consumers are using liberal quantities of fruits and vegetables in their diets.

Despite the short national apple crop and the set aside of some Northwestern apples for the armed forces, the markets are temporarily well supplied with apples fresh from the trees. As the picking season comes to an end, apples are more plentiful now than they are likely to be until another crop comes on. Housewives are utilizing the supplies for home canning so that they will be provided with this popular fruit regardless of the shortage.

Carrots are lending a note of rich color to the arrays of vegetables. They are still one of the best vegetable buys. They are heavy donors of carotene which the body converts to vitamin A. They fit conveniently into meals. They may be served either raw or cooked. They team well with other vegetables. Shredded with cabbage they make an excellent inexpensive salad, for cabbage is also a best buy. Or they can be combined with onions or apple rings as a fried dish, since both apples and onions are good values at present prices. Carrots also do things to stews and should not be overlooked as a special ingredient.

The autumn vegetable deal is now on in certain states. Green beans are arriving from Arkansas, Louisiana, and Mississippi. Cucumbers are here from California and Louisiana. Celery is being received from California, Colorado, Michigan, and Washington. Tomatoes are moving mostly from California, Colorado is still the major source of cabbage, carrots, cauliflower, onions, and spinach.

Irish potatoes continue to come out of the fields in Northern and Western states and the harvesting season is well advanced, but weather at this critical time is uncertain and changeable so that completion of the digging is subject to interruptions and sometimes the potatoes are severely frozen before they can be stored or shipped. Growers often ask more for their potatoes after they have put them away in storage cellars. Just now potatoes are plentiful and prospects are favorable for adequate supplies throughout the winter. The latest information indicates that the 1945 potato crop is turning out to be even larger than was expected a month ago.

Furnished by Ralph G. Risser, Federal Food Reporter







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Production & Marketing Administration

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Fort Worth 2, Texas  
October 18, 1945

USDA FOOD BULLETIN

New developments on the fruit and vegetable markets in this area continue as a matter of major interest in spite of the fact that food has become a subject of world-wide concern and is receiving attention this week in a conference of delegates from thirty nations.

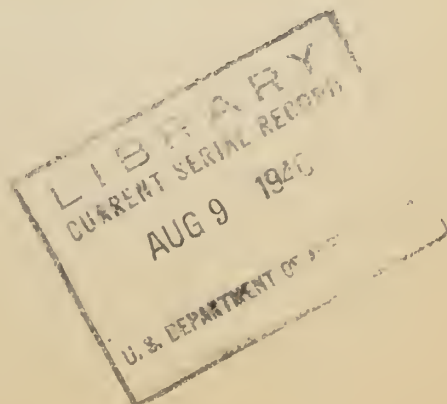
As the end of the short growing season in Northern states approaches, Southern states including Texas, begin the movement of their new fall crops. Styles in fruits and vegetables change with the arrival of the first fruits of the harvest which are already appearing. Broccoli, cucumbers, egg plants, spinach, and bell peppers are being received from the Winter Garden district between San Antonio and Laredo. Perhaps of still greater importance is the coming this week of the first Texas grapefruit and oranges from the Lower Rio Grande Valley.

Another notable market item is the fine quality vegetables arriving regularly fresh from local districts. These homegrown products include beets, green onions, radishes, turnips, greens of various kinds, summer squash, and sweet potatoes. Through the seven ages of man he needs daily servings of vegetables and these miscellaneous foods from nearby sources should provide him with essential vitamins and minerals.

As the season advances, colder weather may be expected. Steaming hot meals are especially relished on colder days. Even now a well-flavored stew containing some of the current best buys is especially appreciated by the big appetites which so regularly gather at the dinner table. Onions, carrots, potatoes, celery, and other nutritious vegetables are suitable ingredients and they are all good values and are generally good quality just now. Green beans, now available, have strong consumer appeal regardless of weather developments.

Fruits, as well as vegetables, are coming from both near and far. Texas persimmons deserve special mention as an attractive offering. Besides the apple a day which is intended to keep the doctor away, housewives have been buying apples by the bushel for a final job of home canning. In this connection dealers advise that apple supplies are likely to diminish especially those from short haul sources. Among the products from far places are both apples and pears from the Pacific Northwest, oranges, lemons, grapes, lettuce, and miscellaneous vegetables from California, and cranberries from Massachusetts. These fresh commodities are thus coming from three of the four quarters of the country. Florida may play a less conspicuous part as a source of supply because of hurricane damage to crops.

Prices have not shown much change. There is a wide range in wholesale prices of tomatoes, but the best quality is now selling higher, most of the colored stock being from California. It will not be long now until tomatoes are on hand from South Texas.      Furnished by Ralph G. Risser, Federal Food Reporter.







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U. S. DEPARTMENT OF AGRICULTURE  
Production & Marketing Administration

Fort Worth 2, Texas  
October 25, 1945

USDA FOOD BULLETIN

If its about the current local food situation, its sure to be of public interest, not alone to the producer, but also to the still larger element of consumers which compose the entire population. In fact, we are reminded by a delegate to the big food conference this week that in the final analysis the interest of consumers and producers are identical.

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The major development in the fruit industry of the past week was the beginning of the 1945-46 shipping season for Texas citrus fruits. The Marsh Seedless variety of grapefruit from the Lower Rio Grande Valley is popular in the nation's big markets, and the new crop is now available at less than ceiling prices in the markets of this area. Further improvement in sweetness of the fruit is predicted as the season advances. Juicy Hamlins and large sweet Navel oranges from the Valley are also on hand. Both grapefruit and oranges are big values and best buys when it is remembered that they are well packed with the vitamins which are so essential to vigorous health from childhood to old age. There are also excellent values in California Valencia oranges, especially the small sizes.

The beginning of the South Texas fresh vegetable shipping season is also an event of both local and national importance in the industry. Markets in this area are getting some of the benefit of this "big State" enterprise. Already, green beans, cucumbers, eggplants, black-eyed peas, spinach, and bell peppers are here, and this list of products will be lengthened. The heavy production and great diversity of South Texas districts will be drawn upon for a number of months.

In spite of colder weather and scattered frosts which are threatening to bring the local season for tender homegrown vegetables to an end, there are supplies of squash, sweet potatoes, beets, onions, and various greens from nearby farms.

From now on through to spring, Texas markets will depend more upon Texas producing districts for their supplies of fresh vegetables and citrus fruits. But no state is wholly independent and self-sustaining. On the contrary, the States and the nations are more interdependent than ever. Foods which are daily funneled through our market places to our kitchens originate in many sections, including some foreign lands in the tropics. Even California markets have occasional offerings from Florida.

When that hungry man comes home with his keen interest in what's cooking and his real appreciation of hot meals on cold days, he is likely to catch a delicious whif of the stew on the stove. Amongst its other ingredients are the three standbys of fall meals: cabbage, potatoes, and onions, which are still a trio of the best buys.

Potatoes especially deserve consumer interest. They are arriving from the Snake River Valley of Idaho, the San Luis Valley of Colorado, and the San Joaquin Delta of California. Whether grown in the high altitudes of the mountain states or the low altitudes of the Pacific states, their quality is high. There is an assortment of varieties from which to choose. Growers have produced a huge crop to satisfy wartime needs. Their interest in producing to meet the normal requirements of peacetime depends partly upon the consumer demand which develops for their present crop.

While the national apple production is not much more than half a crop, there will be apples for Hallo'ween parties and shrewd, far sighted housewives have been canning them to provide for the apply hungry days which are expected before there is a new crop.

Furnished by Ralph G. Risser, Federal Food Reporter

